



USDA Foreign Agricultural Service

GAIN Report

Global Agriculture Information Network

Voluntary Report - public distribution

Date: 5/23/2003

GAIN Report Number: CH3087

China, Peoples Republic of

FAIRS Product Specific

Nuts: DRAFT FOR COMMENTS

2003

Approved by:

Larry M. Senger
U.S. Embassy

Prepared by:

Adam Branson, Wu Bugang

Report Highlights:

This is an UNOFFICIAL translation of the People's Republic of China DRAFT Standard for Nuts (GB16326) and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation is accurate.

Includes PSD Changes: No
Includes Trade Matrix: No
Unscheduled Report
Beijing [CH1]
[CH]

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

Introduction

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website (www.moh.gov.cn). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous Standard, if any, is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA/FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email (ofsts@fas.usd.gov and roseanne.freese@usda.gov).

Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email (AgBeijing@fas.usda.gov).

In order to facilitate comments regarding this regulation; please identify the regulation of concern and recommended changes by page, paragraph, and line before forwarding to FAS.

Once finalized, this Standard will substitute GB16326-1996 Hygienic Standard for Nuts.

BEGIN TRANSLATION

Items noted in the translation of GB16326-XXXX Hygienic Standard for Nuts:

- The structure and format of the original Standard is revised. The requirements for raw materials, food additive usage, hygienic requirements for production and processing, as well as packaging, labeling, storage and transportation are added to this Standard.

Drafting units of this Standard include: Public Hygiene Supervision Institute of Tianjin Health Bureau, Hygiene Supervision Institute of Liaoning Province, Food Hygiene Supervision and Inspection Institute of Sichuan Province, Food Hygiene Supervision and Inspection Institute of Gansu Province and Food Hygiene Supervision and Inspection Institute of Hebei Province.

Individual drafters of this Standard include: Cui Chunming, Wang Xutai, Xian Shiju, Yang Zhongya, Wang Fuzhen, Wang Ping and Zhao Jin.

GB16326- XXXX Hygienic Standard for Nuts

1. Scope

This Standard specifies the requirements for nuts, the hygienic requirements for food additives, production and processing procedures, and testing methods. This Standard applies to nuts (e.g. walnut, pinenut, hazelnut and pistachio).

2. Referenced Documents

The clauses in the below standards, though referenced in this standard, have become clauses of this standard. All listed documents are applicable at the time of publication of this standard. However, all standards are subject to modification and the parties that apply this standard should study the possibility of using the recent versions of the following standards.

GB191	Graphic Signs for Packaging, Storage, and Transportation
GB2760	Hygienic Standard for Food Additive Use
GB/T5009.37	Analysis Methods for Hygienic Standard of Edible Plant Oil
GB7718	National Standard for Food Labels
GB14881	National Standard for Food Enterprises

3. Requirements

3.1. Requirements for Raw Material

Shall conform to the relevant standards and related regulations.

3.2. Sensory Requirements

Shall possess the intrinsic color, smell, and flavor of normal nuts. There shall be no rancidity, foreign matter, mold, or insect marks.

3.3. Physical Requirements

Shall conform to the regulations in Table 1.

Table 1. Physical Requirements

Item	Requirements
Acid value, mg KOH/g fat ≤	4
Peroxide value, g/100 g fat ≤	0.08

4. Food Additives

4.1. Shall conform to the relevant standards and regulations.

4.2. Variety and dosage for food additive use shall conform to regulations in GB2760.

5. Hygienic Requirements for Production and Processing

Shall conform to the regulations in GB14881.

6. Package

The packaging container and materials shall conform to the relevant hygienic standard and regulations.

7. Labeling

The identification requirements for casehardened packages shall meet the regulations in GB7718. The labeling on the outer packaging boxes shall conform to GB191.

8. Storage and Transportation

8.1. Storage

The product shall be stored in a dry and ventilated place. Product cannot be stored with any poisonous or harmful materials that could influence product quality.

8.2. Transportation

The product shall be protected from exposure to the sun and rain when transported. Product cannot be transported with poisonous or harmful materials that could influence product quality.

9. Testing Methods

9.1. Physical Testing

9.1.1. Acid Value and Peroxide Value

9.1.1.1. Pre-treatment of Sample

Take adequate edible part of a sample, crush the sample, and put it into a triangle bottle. Then, add 100 ml of petroleum aether and heat to between 30 to 60 °C and shake for 1 minute. Leave the solution overnight. Then, after filtering the solution with anhydrous sodium sulfate, put the filtered solution into a 60 degree Celsius water bath and volatize the petroleum aether. The volume of the oil taken shall conform to the requirements for methods specified in GB/T5009.37.

9.1.1.2. Measurement

Determined according to methods specified in GB/T5009.37.

END TRANSLATION